

Amherst
Public Library
Digital
Holiday
Cookbook



Table of Contents

Snacks and Appetizers - Page 2

Soups and Side Dishes - Page 5

Main Dishes - Page 8

Cookies and Candies - Page 12

Desserts - Page 17



Snacks & Appetizers

Antipasto Bread

by Gloria McGee

4 12-oz. cans BIG GRANDE Crescent Rolls
(8 per can)

1/2 lb. boiled ham, thinly sliced

1/2 lb. Provolone cheese, thinly sliced

1/2 lb. Genoa Salami, thinly sliced

1/2 lb. Swiss cheese, thinly sliced

1/2 lb. sandwich pepperoni, thinly sliced

1 12-oz. jar roasted red peppers, drained
and cut into strips

4 eggs, divided

4 tablespoons grated Parmesan cheese

1/2 teaspoon. black pepper

Preheat oven to 350°.

Grease an 11 x 16 cookie sheet that has a rim. Layer 2 cans of the Crescent Rolls, spreading out to fit the pan, making sure seams are pushed together. Bake at 350 degrees for 7 minutes.

Remove from oven and layer in this order: boiled ham, Provolone cheese, Genoa salami, Swiss cheese, sandwich pepperoni, and the red peppers.

In a separate bowl, beat 3 eggs, grated Parmesan cheese, and the black pepper. Pour egg mixture over the layers, and top with remaining 2 cans Crescent Rolls, making sure to seal dough together.

In a separate bowl, beat 1 egg. Brush it on top of the dough.

Spray the bottom of a large piece of foil to fit on top of the dough, and loosely place it on top of the dough.

Bake 350 degrees for 25 minutes.

Remove the Antipasto Bread and carefully remove the foil. Return to oven and bake uncovered for another 15-20 minutes or until golden brown.

Cut into squares. Can be served hot or cold. CUTS 20 PIECES.

Cheerio Snack

by Vicki Turner

6 cups Cheerios

1 cup raisins

1 cup peanuts

1/2 cup butter

1 cup brown sugar

1/4 cup corn syrup

1/2 teaspoon baking soda

Preheat oven to 250°

Mix cheerios, raisins and peanuts together, and set aside. Heat butter, brown sugar and corn syrup over low heat, stirring constantly.

After it begins to bubble, stir and cook 2 more minutes. Add 1/2 teaspoon. baking soda to hot liquid and stir. Pour over dry mix and stir till coated well.

Bake on greased cookie sheet 250 degree for 15 minuets.

Cool and break apart. Store in a zip-top bag or airtight container. Enjoy!!

Cheeseball

by Becky

2 8-oz packages cream cheese, softened
1/2 medium onion, minced (or 1
tablespoon dehydrated onion)

1 8-oz block of extra sharp cheddar, grated

2 tablespoons Worcestershire sauce

2 to 3 tablespoons dry white wine

1 to 2 teaspoons seasoned salt

1 tablespoon parsley

1 teaspoon black pepper

Parsley/crushed nuts for rolling (optional)

Mix all ingredients in a large bowl until well blended. Form into a ball and roll in parsley or nuts.

Can also be served in a container as a dip. Serve with your favorite crackers. Serves 8 - 10.

Crab Dip

by Shirley

1 lb. Luis Kemp Crab Meat, shredded

4 scallions, chopped

1 container soft Philadelphia Cream
Cheese;

2 tablespoons mayonnaise

Mix all ingredients well, chill and serve with crackers.

Frosted Cranberry Tip-Tops

by Debbie Temerario

1 16-oz. can jellied cranberry sauce
1 8-oz. can crushed pineapple, drained
3 tablespoons lemon juice
1 cup heavy cream
1 3-oz. pkg. cream cheese, softened
1/3 cup mayonnaise
1/2 cup powdered sugar, sifted
1 cup pecans or walnuts, chopped
8 5-oz. paper cups

Crush cranberry sauce with a fork. Add pineapple and lemon juice; mix thoroughly and set aside.

Whip cream. Mix with cream cheese that has been whipped, mayonnaise, powdered sugar and nuts.

Beginning with cranberry mixture, alternate layers of cranberry and cream mixtures in eight 5 oz. cups, ending with cream layer.

Freeze until firm. When ready to serve, tear away paper cups and invert on serving plates.

Serves 8

I have been making this for Thanksgiving for many years. They love it!

Holiday Candied Pecans

by Jennifer Cammarn

4 cups unsalted pecan halves
1 egg white
1 tablespoon water
1/2 cup granulated sugar
1/2 cup light brown sugar
1/2 teaspoon salt
2 teaspoon pumpkin pie spice

Preheat oven to 300°.

Line a cookie sheet with parchment paper.

In large bowl, whisk water with egg white until frothy.

Add pecans and stir thoroughly to coat. In separate bowl, combine remaining ingredients.

Pour sugar mixture onto pecans and toss thoroughly to coat.

Spread pecans onto prepared cookie sheet.

Bake for 45 minutes, turning every 15 minutes.

Let cool and enjoy.

Hummus

by Jake Wachholz

1 lb. Dried chickpeas
1 tablespoon salt
1 teaspoon baking soda
Water
1 cup toasted sesame seeds

1/4 cup water reserved from the chickpeas, or more if needed
1/4 cup extra virgin olive oil (plus more)
2 teaspoon ground cumin
2 teaspoon fine sea salt
1 and 1/2 teaspoons smoked paprika
1/2 teaspoon sumac (optional)
3 teaspoons minced garlic (optional)
Juice of 3 lemons

Soak chickpeas overnight in a bowl with water. Drain in the morning and fill a pot with fresh water, salt and baking soda. Bring to boil, then lower to a low boil until the peas are soft enough to smash in your fingertips anywhere from 30-60 minutes. Drain, but reserve about 1/2 cup of the water. Let cool.

In a food processor mill the sesame seeds until it looks like sand. Add olive oil until, surprise, you've made tahini! Add the rest of the ingredients except for the peas. Process until nice and whipped. Add the chickpeas and blend until it is smooth and creamy. Probably going to require a fair amount more of oil and water as well.

Creates 3lb+ of hummus

Top with more garlic, or sprinkle with paprika, and drizzle with more olive oil. Will keep for ~1 week.

**Need more appetizer ideas?
Check out "Cook's Illustrated
All-Time Best Appetizers"
(641.812 ALL)**

A collage of various dishes including soups, rice, and side dishes, framed by a large brown circle. The dishes are arranged on a white surface, and the text is overlaid in a yellow, cursive font.

Soups & Side Dishes

Cranberry Chutney by Dot Whittenberger

1 bag fresh cranberries
2 teaspoon canola oil
1-2 large shallots, minced
1 tablespoon grated ginger root
1/4 cup maple syrup
1/2 teaspoon ground cinnamon
1/4 to 1/2 crushed red pepper, to taste
dash of salt

Heat oil in a small saucepan over medium heat.

Add the shallots and ginger and cook until tender, about 3 minutes.

Stir in the cranberries and maple syrup.

Add the remaining ingredients and cook over medium heat, stirring repeatedly until the cranberries burst, 3 to 5 minutes.

Mash the cranberries with the back of a spoon until pulpy.

Remove from heat and allow to cool. Cover and refrigerate.

Can be made up to a week in advance.

Cranberry Jello Salad by Christina

1 20-oz can crushed pineapple, undrained
2 3-oz packages raspberry flavored gelatin
1 14-oz can whole berry cranberry sauce
1 medium apple, chopped (any variety)
2/3 cup chopped walnuts (optional)

Open can of pineapple and drain pineapple, reserving juice. Pour juice into a 4 cup liquid measuring dish.

Remove 1 Tablespoon of the crushed pineapple and set aside for garnish (if desired)

Add enough cold water to pineapple juice until it measure 3 cups; pour into a large saucepan.

Bring juice to a boil then remove from heat immediately.

Add gelatin. Whisk mixture at least 2 minutes until completely dissolved.

Add cranberry sauce and stir. (Gelatin mixture should be thick.)

Pour mixture into a large bowl. Refrigerate 15 - 30 minutes or until slightly thickened.

Remove from fridge and stir in pineapple, apples and walnuts; stir gently.

Pour into a medium serving bowl and refrigerate for 4 hours or until completely firm.

Top with reserved crushed pineapple just before serving.

Cranberry, Pear, and Ginger Relish by Lynda Helyes

1 12-oz bag of cranberries
2 Bosc pears peeled, cored and chopped
1 Tablespoon grated Ginger

3/4 cup Sugar
1/4 cup water

In a saucepan, heat all ingredients to a boil, stirring occasionally.

Reduce heat, cook uncovered 5-7 minutes or until most of the cranberries pop and pears are tender, stirring occasionally.

Mixture will thicken as it cools. Spoon into serving bowl and refrigerate 3 hours or up to 4 days.

Garnish with pear slices if desired

Creamy Boursin Spinach by Anonymous

10 to 12 ounces baby spinach (rinsed)
2 tablespoons butter
1/2 cup red onion (finely chopped)
1 4.4-oz container light boursin cheese
with garlic and herbs
1 tablespoon grated nutmeg
Dash ground black pepper
Shredded Parmesan cheese (for garnish)

In a large saucepan, saute the onion in butter over medium heat. When onion is softened, add the rinsed spinach. Cook, stirring until spinach has wilted.

Stir in the Boursin cheese, nutmeg, and pepper until cheese is melted.

Serve garnished with a little shredded Parmesan.

Hungarian Mushroom Soup

by Kristi Foss

4 tablespoons unsalted butter
2 cups chopped onions
1 pound of fresh mushrooms, chopped
2 teaspoons dried dill
1 tablespoon paprika
1 tablespoon soy sauce
2 cups chicken broth
1 cup milk
3 tablespoons of AP flour
1 teaspoon salt
Ground black pepper to taste
2 teaspoons fresh squeezed lemon juice
1 tablespoon fresh chopped parsley
1/2 cup sour cream

Melt the butter in a large pot over medium heat. Saute the onions in the butter for about 5 minutes. Add the mushrooms and saute for another 5 minutes. Stir in the dill, paprika, soy sauce and broth. Reduce heat to low, cover, and simmer for 15 minutes.

In a separate small bowl, whisk the milk and flour together. Pour this into the soup and stir well to blend. Cover and simmer for 15 more minutes, stirring occasionally.

Finally, stir in the salt, black pepper, lemon juice, parsley, and sour cream. Mix together and allow to heat through over low heat. Do not boil, serve immediately.

Potato Gnocchi Soup

by Gloria McGee

1 cup carrots, shredded
1 tablespoon Olive Oil
4 tablespoons butter
1 cup onion, minced
1/2 cup celery, chopped
2 cloves garlic, minced
5 Tablespoon flour
4 cups Half and Half Coffee Cream
2 cups COOKED chicken breast, chopped
4 cups chicken broth
2 Tablespoon Chicken Soup Starter
2 lbs. Potato Gnocchi, cooked
2 cups fresh spinach, chopped
1/2 teaspoon. thyme
1/2 tablespoon parsley, chopped

Saute the carrots, onions, celery, and the garlic in the Olive Oil and the butter. Stir in the flour, and then whisk in the half and half, whisking constantly until it thickens.

Stir in the cooked chicken, and then add the broth and the soup starter. Stir to combine.

Add the gnocchi and the spinach. Stir to combine. Stir in the thyme and parsley.

Serves 8.

Tuscan Salad

by Kathy Litkovitz

10 cups Spring Mix Greens
1 cup chopped carrots
1/2 red onion, thinly sliced
1/2 cup slivered almonds
1/2 cup bacon bits
1 cup dried cranberries
1 medium Granny Smith apple, cored and chopped
1 cup crumbled Feta cheese
1 (.7 ounce) package dry Italian dressing mix
1/4 cup balsamic vinegar
1/2 cup extra virgin olive oil
3 tablespoons water

Place salad greens in a large bowl. Add carrots, onion, almonds, bacon bits, cranberries and apple. Sprinkle with feta cheese.

Prepare dressing according to package instructions using balsamic vinegar, olive oil and water. Toss before serving and dress with salad dressing. Serves 10.

Find even more great side dish recipes in “The Side Dish Bible: 1001 Perfect Recipes for Every Vegetable, Rice, Grain, and Bean Dish You’ll Ever Need” (641.81 SID)

A close-up photograph of a white plate filled with a pasta dish. The pasta appears to be a wide, flat ribbon variety, possibly farfalle or similar, coated in a light-colored sauce. The dish is garnished with fresh sage leaves and sliced mushrooms. A large, semi-transparent circular graphic with a dark green border is overlaid on the right side of the plate. Inside this circle, the words "Main Dishes" are written in a stylized, brown, cursive font with a thin green outline.

Main Dishes

Brandied Ham by Anonymous

1 and 1/2 cups packed dark-brown sugar
1/4 cup brandy or bourbon
2 tablespoons grainy mustard
1 cooked, bone-in half ham (about 6lb)

Preheat oven to 275°.

Combine sugar, brandy, and mustard over medium heat. Bring to a boil and cook until glaze is thick, about 3 minutes.

Place ham, cut side down, in a roasting pan and cover with foil. Bake for 1 and 1/2 hours.

Brush ham generously with glaze. Increase oven temperature to 350 degrees and bake, uncovered, until glaze is sticky and ham is browned, about 35 minutes.

Chicken Paprikas by Leona

2 tablespoons vegetable or olive oil
2 medium onions, chopped
1 clove garlic, chopped
2 to 3 lbs. chicken (boned or boneless)
1 bay leaf (optional)
1/2 cup chicken broth
2 tablespoons paprika
1/4 teaspoon black pepper
1 teaspoon salt
1 cup sour cream
1 package dumplings or spaetzle

Saute garlic and onion in oil until tender. Stir in chicken broth, paprika, salt, and pepper. Add bay leaf (optional) and chicken. Heat to boiling.

Reduce heat, cover, and simmer for 30 minutes or until the chicken is done.

Prepare the dumplings/spaetzle according to package directions.

Add sour cream to the chicken and simmer on low for 5 - 10 minutes, then add dumplings/spaetzle.

For a creamier sauce, add more broth or more sour cream, to taste. Serves 6 - 8.

Crustless Spinach Quiche by Linda

1 tablespoon olive oil
2 garlic cloves, minced
1/2 to 1 yellow onion, diced (to taste)
8-oz mini portabella or white mushrooms, sliced
5 cups fresh spinach, washed and stems removed
4 large eggs plus 4 egg whites
3/4 cup shredded cheese (swiss, mozzarella, or sharp cheddar)
3/4 cup milk
1 teaspoon salt
1/2 teaspoon black pepper

Preheat oven to 350°. Spray a 9 inch pie plate with cooking spray.

Heat olive oil in a skillet then add garlic, onion, and mushrooms. Saute about five minutes until mushrooms are soft.

Add spinach and stir until wilted, about two minutes. Set aside.

Whisk together eggs, egg whites, milk, salt, and pepper.

Drain vegetables and place in prepared pie plate. Sprinkle with cheese and add egg mixture.

Bake 40 minutes, until the edges pull away from the sides and there's a slight jiggle in the center.

Let stand or ten minutes before slicing.

Indian Chicken by Jeanne

2 onions, chopped fine
3 cloves of garlic, minced
2 tablespoons oil for the pan
boneless chicken thighs (4 to 6)
1 16-oz can tomato sauce
1/2 teaspoon turmeric
1/2 teaspoon cumin
red pepper to taste
1 tablespoon catsup (to cut the acidity)

Slowly brown onions in oil until light brown color.

Add minced garlic and cook 2 minutes.

Add chicken and cook about 5 minutes a side. Add tomato sauce and seasonings.

Add about 1/4 C of water. Bring to a simmer and cook on low about 30 minutes until sauce thickens.

Serve over rice.

Hamburger and Noodles

by Kate Kopriva

1 lb ground beef
3 garlic cloves, minced
1/2 yellow onion, finely chopped
1 can cream of mushroom soup
1 can tomato soup
12 oz egg noodles
1/2 tablespoon Worcestershire sauce
1 cup half and half
1/2 cup grated Parmesan cheese
Salt and pepper to taste

Preheat oven to 350° and bring a large pot of salted water to boil.

Cook meat with desired seasonings and chopped up onions (garlic salt, pepper, Italian herbs, etc.) Season generously.

Cook noodles. Drain

Mix together meat/onion mixture, cream of mushroom soup, tomato soup, half and half, and Worcestershire. (Desired amount of salt and pepper) Stir until everything is combined.

Transfer to a baking dish and sprinkle parmesan on the top of casserole.

Bake for 25-30 minutes, or until cheese is melted and bubbly.

Remove from oven and let cool 5 minutes before serving. Enjoy!!!!

Note: You can add more tomato soup and milk to reheat the next day. This will make it more creamy.

Maryland Crab Cakes

by Nancy

1 lb crab meat
2 tablespoons parsley
1 and 1/2 teaspoon Old Bay
1/4 cup dry bread crumbs
1/3 cup mayo
Scallions to taste
1 egg, beaten
2 tablespoons flour (for dusting)
Vegetable oil

Mix all ingredients except egg, flour, and oil until blended. Add egg to mixture.

Form into the mixture into cakes put them on a wax papered cookie sheet in the freezer for 30 minutes.

Remove from freezer, flour both sides and fry in heated vegetable oil until browned on both sides.

Serve warm.

Pastavagul

by Mickey Dillon

4 cans great northern beans (do not drain)
2 8-oz cans tomato sauce
1 to 1 and 1/2 lb Italian sausage (sliced thin or in bulk)
2 tablespoons minced garlic
2 tablespoons dried basil
1 1/2 cup datalini noodles

Brown sausage; add basil and garlic; saute a bit to bring out the flavor.

Dump in the beans (with juice) and tomato sauce.

Simmer long enough for flavors to combine. About 1/2 hr.

Boil noodles in a separate pan. Add to the rest. Can be topped with Parmesan cheese in your bowl.

Enjoy!!

Turkey Burgers

by Jeanne

1 and 1/2 lbs. ground turkey
1/2 cup fresh bread crumbs
3 tablespoons mayonnaise
2 tablespoons chopped fresh chives
1 tablespoon worcestershire sauce
1 tablespoons tabasco sauce
2 scallions minced (white and green parts)
4 fresh basil leaves, sliced thinly
1 teaspoon sea salt
1/2 teaspoon black pepper

Combine all ingredients with your hands just to mix (do not over-mix or the burgers will be tough).

Form into four one-inch thick patties.

Season both sides with salt and pepper and grill for 5-6 minutes per side until they are golden brown.

Remove, cover loosely with foil and let them rest 5 minutes. Can also fry on the stove.

Turkey Roulade

by Anonymous

2 boneless, skinless turkey breasts
(3 and 1/2 – 4 lbs. total)
Kosher salt and black pepper to taste
1 and 1/2 tablespoons canola oil
Butcher's twine

Filling:

8 oz. Italian sausage, casing removed
2 garlic cloves, minced
2 cups crumbled Corn Bread
1 tablespoon chopped fresh thyme
1/2 cup chicken stock
Kosher salt and black pepper to taste

Preheat oven to 425°. Line a rimmed baking sheet with foil and fit with a wire rack.

Prepare Turkey: Butterfly breasts crosswise, being sure not to cut all the way through. Place a piece of plastic wrap over one open breast, and pound to a rectangle about 12"-x-14" (1/4" thick). Season with salt and pepper. Repeat with remaining breast.

Make filling: Cook sausage in a large skillet over medium-high heat, breaking it up into small pieces with a wooden spoon, until no longer pink, 5 to 7 minutes. Stir in garlic; cook 1 minute. Add corn bread and thyme. Remove from heat, and stir in chicken stock. Season with salt and pepper.

Spread half of desired filling onto one breast, pressing to adhere. Tightly roll from one long side and secure with butcher's twine. Tuck ends under and tie lengthwise with butcher's twine.

Repeat with remaining breast and filling. Rub roulades with oil, dividing evenly. Season with salt and pepper.

Bake on prepared baking sheet until an instant-read thermometer inserted in the thickest part reads 165 degrees F, 40 to 45 minutes. Let stand 10 minutes before slicing.

Serves 8.

Waffles

by Jake Wachholz

2 cup flour
1 teaspoon salt
1 teaspoon sugar
2 and 1/4 teaspoon yeast (or one packet)
1 and 1/2 cup vitamin D milk
6 tablespoons butter (3/4 stick)
2 tablespoons maple syrup
2 teaspoons vanilla
2 eggs

Mix 2 cup flour, 1 teaspoon salt, 1 teaspoon sugar, 2 and 1/4 teaspoon yeast (or one packet), set aside.

Mix 1 and 1/2 cup vitamin D milk, 6 tablespoons butter (3/4 stick), 2 tablespoons maple syrup and microwave until bubbly, then add 2 teaspoons of vanilla.

Beat 2 eggs and fold in the flour mixture.

Add warm milk mixture a little at a time, let rise overnight in the fridge. Cook in a Belgian waffle iron.

Western Sandwiches

by Jeanne

1 lb. Boars Head deluxe ham sliced thin
3 hard boiled eggs, grated
1/4 lb. longhorn cheese grated or cut up
finely
1/2 cup celery (small dice)
1/2 cup Miracle Whip, or more to taste
2 packages of hamburger buns

Preheat oven to 350°.

Chop up the thinly sliced ham, add the grated boiled eggs, cheese and diced celery.

Add the Miracle Whip - enough to make it a spreadable consistency. Put a few tablespoons of the mixture in each hamburger bun.

Wrap the buns in foil. Bake for about 15 to 20 minutes, until cheese is melted.

These sandwiches freeze well. When you want one just pop it out of the freezer and into the oven for about 25-30 minutes.

**Get ideas for main dishes
and more with "What can I
Bring?: Southern Food for
Any Occasion Life Serves Up"
(641.5975 HEI)**

A collection of gingerbread cookies in various shapes and sizes, decorated with white icing, pink frosting, and small candies. The cookies are arranged on a light-colored wooden surface. A large red circle is overlaid in the center, containing the text "Cookies & Candies" in a red, cursive font.

Cookies & Candies

Bite-Size Triple Chocolate Peppermint Cookies

by Becky

1/2 cup (1 stick) softened unsalted butter
3/4 cup granulated sugar
1 large egg
1/4 teaspoon natural peppermint extract
(or 1/8 teaspoon peppermint oil)
1 and 1/4 cup all-purpose flour
1/3 cup cocoa powder
1/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 cup dark, semisweet, or milk chocolate chips
1/4 cup white chocolate chips
1 candy cane (finely crushed)

Makes about 3 dozen small cookies

Preheat oven to 350°. Line a cookie sheet with parchment.

In a large bowl, cream the butter and sugar together for about 1-2 minutes. Add egg and peppermint and beat until light and fluffy, scraping down the sides frequently.

Add flour, salt, cocoa powder, baking soda and powder to a sifter and sift gradually over the wet ingredients, mixing as you go. Mix until well combined.

Stir in chocolate chips and then chill the dough in the freezer for 10 minutes.

Form the dough into small balls (heaping 1 teaspoon) and place 1 inch apart on an ungreased or parchment-lined baking sheet.

Lightly press down the tops of the dough balls down. Chill remaining dough in the refrigerator when not working with it.

Bake for 8 -10 minutes - the edges should start to dry but the tops will still be slightly soft looking. Sprinkle with crushed candy cane immediately. Transfer to a cooling rack to rest until completely cooled. Store in an airtight container to keep fresh for up to a few days or freeze for several weeks.

Butterscotch Hard Candy

by Anonymous

1 teaspoon plus 1 cup butter, divided
2 and 1/2 cups sugar
3/4 cup water
1/2 cup light corn syrup
1/4 cup honey
1/2 teaspoon salt
1/2 teaspoon rum or rum extract

Butter a 15x10x1 pan with 1 teaspoon butter. Cube remaining butter and set aside. Combine the sugar, water, and corn syrup. Cover and bring to a boil over medium heat without stirring. Cook, uncovered, until a candy thermometer reads 270°. Add the honey, salt and cubed butter; stir constantly until the mixture reaches 300°.

Remove from the heat. Stir in the rum/rum extract. Pour into prepared pan. Do not scrape or spread. Cool until the candy is almost set, 1-2 minutes. Score into 1-in. squares; cool completely. Break squares apart. Store in an airtight container.

Chocolate Truffle Cookies

by Kelly

4 1-oz Squares unsweetened chocolate
2 cups semi-sweet chocolate chips,
divided
1/3 cup butter
1 cup sugar
3 eggs
1 and 1/2 teaspoon vanilla extract
1/2 cup flour
2 tablespoon baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
Confectioners sugar for dusting (optional)

Makes 2 -3 dozen

Preheat oven to 350°.

In a microwave or a double boiler, melt unsweetened chocolate, 1 cup of the chocolate chips, and butter; cool for 10 minutes.

In a mixing bowl, beat sugar and eggs for 2 minutes. Beat in vanilla and the chocolate mixture. Combine flour, cocoa, baking powder, and salt; beat into chocolate mixture. Stir in remaining chocolate chips.

Cover and chill for at least 3 hours. Remove about 1 cup of dough at a time. With lightly floured hands, roll into 1 inch balls. Place on ungreased baking sheets.

Bake at 350° for 10-12 minutes or until lightly puffed and set. Cool on pan 3-4 minutes before removing to a wire rack to cool completely.

Dust with confectioners' sugar if desired.

Dad's Olde Fashion Gingerbread House

by Rod Case

Gingerbread Recipe

(You will need to make 2 batches, one for the roof and one for the house pieces)

3/4 cup honey
1 plus 1/2 cup sugar
1/4 cup margarine
5 cups flour
5 tablespoons baking powder
1 1/2 teaspoon cinnamon
1/4 cup cider vinegar
1 1/2 teaspoon ground cloves
1 egg plus 1 yolk
1 teaspoon allspice
2 teaspoons ginger
1/8 teaspoon salt

Mortar Frosting:

4 egg whites
6 cups 10x (powdered) sugar

Preheat oven to 325°.

Beat egg whites until frothy. Do not over beat. Add sugar 1/2 cup at a time until the frosting forms firm peaks.

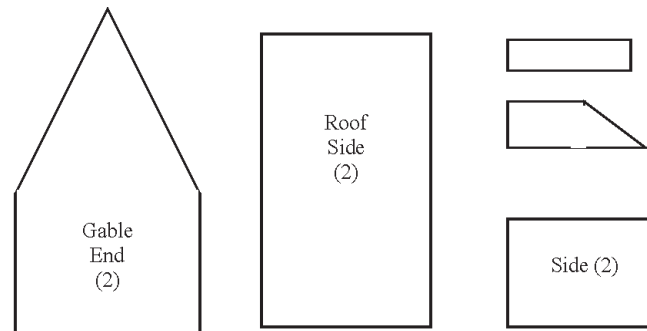
Heat honey, sugar, and margarine to boil. Remove from heat and add vinegar. Cool to room temperature. Mix dry ingredients together in a separate bowl. In a large mixing bowl, combine cooled honey mixture and 2 cups flour mixture. Add eggs and mix well. Gradually add remaining flour mixture to make dough.

Note: dough will be very stiff. Grease and flour baking sheet.

Turn out dough into pan and roll out to fill pan completely. Dough should be about 1/2" thick and perfectly flat. Bake in moderate oven (325 degrees) for 35 minutes. Remove from oven and let cool about 10 minutes. Remove from pan carefully. You are ready to cut out the necessary shapes for your house.

First you will need to have patterns for the different shapes of the house. It is best to make them ahead of time using a sturdy cardboard (See below).

Piece	Number	Size
Gable	2	4"x6"x9"at peak
Side	2	4"x5 1/2"
Roof	2	7 1/2" x 11"
Supports	4	1"x4" (approx.)
Chimney	2	as needed



Place the patterns on the gingerbread and carefully cut out each shape. Save scraps and odd pieces for design changes and repairs if necessary. Let the pieces sit for a day or more. They will become harder and a sturdier building material.

When you are ready to build your house, you will need to prepare the mortar. This frosting will become extremely hard when dry so you will need to work quickly after it is prepared.

Liberally spread frosting on joints. The effect will be of snow coming from eaves etc. The recipe will make enough to completely cover the roof if you wish.

Apply candies as you wish using frosting to secure. Additional batches may be needed for extensive variations. You will need to use toothpicks to hold roof sections on until the frosting sets up. Good Luck!

Apply frosting to ends of house sides and attach to gable ends. Apply frosting to two sides of each support piece and fit on the inside of each corner of the house to add support. Apply frosting to the sloped edge of one side of roofline. Attach roof section centering as necessary. Insert a round toothpick on each side to hold roof until frosting sets. Repeat for other side. Apply frosting to chimney pieces and attach to roof. Attach candy as desired.

**Find decorating inspiration
with "A Year of Gingerbread
Houses: Making & Decorating
Gingerbread Houses for
All Seasons"
(641.8654 SAM)**

Frosted Pumpkin Cookies by Peg Hasenpflug

2 cups plus 1 tablespoon Sifted Flour
1 teaspoon Baking Powder
1 teaspoon Baking Soda
1 teaspoon Cinnamon
1 teaspoon Salt
1 cup Shortening (Crisco)
1 cup Sugar
1 cup Pumpkin (Plain canned)
1 egg
1 teaspoon Vanilla
1/2 cup Chopped Nuts (Optional)

Frosting:
3 tablespoons Butter
4 tablespoons Milk
1/2 cup Brown sugar (packed)
1 cup Sifted Powdered Sugar
1 teaspoon Vanilla

Makes 3 -4 dozen

Preheat oven to 350°

Sift flour with baking powder, baking soda, cinnamon and salt. Set aside.

Cream shortening and sugar. (I use electric mixer.) Add pumpkin and egg, beat well.

Add flour mixture all at once. Stir (or mix) to form smooth batter. Stir in nuts, if using, and vanilla.

Drop by spoonful onto greased cookie sheet. Bake for 10-12 minutes, until slightly browned. Cool to frost.

Combine milk, brown sugar, and butter in saucepan. Bring to boil and stir constantly for 2 minutes.

Allow to cool until just warm. Stir in powdered sugar and vanilla and frost cookies immediately.

These are such a hit, I often double the recipe and freeze some.

Great Aunt Laura Redshaw's Cutout Cookies

by Catherine Foley-Tarcson-Bloor

1 cup soft butter (2 sticks)
1 cup sugar
1 egg
3 teaspoon vanilla
3 cup flour
1/2 teaspoon baking powder

Preheat oven to 425°

Mix butter, sugar, egg thoroughly. Stir in vanilla. Sift together flour and baking powder. Add to wet ingredients until all mixed. Don't chill. Roll and cut shapes.

Bake for 5 - 7 minutes or until delicately brown.

You can freeze cookies. Make sure to take them out 2 days BEFORE you need them to decorate them.

Frosting: Confectioner's sugar and water (and love). Consistency should be not too watery and not too thick. Put cookies in safe place to air-dry for 2 days.

Grinch Cookies by Jennifer Drop

1 box French vanilla cake mix, dry mix only
1/2 cup vegetable oil
2 eggs
1 drop green food coloring
1/2 cup powdered sugar for dusting
Large heart shaped sprinkles

Makes 2 dozen

Preheat oven to 350°

In the bowl of your mixer cream together cake mix, food coloring, oil, and eggs.

Drop by tablespoon into confectioners sugar.

Chill dough balls for 20 minutes before transferring to a baking sheet to bake.

Place on baking sheet and press 1 large heart candy/sprinkle.

Bake for 8-10 minutes until just set.

Cool 3-4 minutes on pan before removing to cool completely on a wire rack. Sprinkle with more powdered sugar if desired.

**Don't let dietary restrictions
keep you from being festive!
Borrow "Gluten-Free Baking
for the Holidays: 60 Recipes
for Traditional Festive Treats"
(641.5638 SAU)**

Million Dollar Fudge

by Gloria McGee

4 cups sugar
1/4 lb. butter
1 large can Carnation Evaporated Milk
2 - 16 oz. bags SWEET chocolate chips
1 lb. Hershey Bars
1 pt. jar Marshmallow Creme
1 cup walnuts, chopped
1 teaspoon. vanilla

Bring the sugar, butter, and the evaporated milk to a medium boil.

Continue to cook and stir for approximately 7 minutes, or until a drip off a spoon forms a "ball" when dropped into COLD water.

Remove from heat and add the chocolate chips, the Hershey bars, marshmallow creme, walnuts, and vanilla. Stir thoroughly until all combined and smooth.

Pour into a buttered 9 x 11 oblong pan.

Cool. Cut into desired pieces.

Pumpkin Cheesecake Cookies

by Jessica

8-oz. cream cheese, room temperature
1/2 cup butter, room temperature
1/2 cup canned pumpkin (not pumpkin pie mix)
1 and 1/2 cups granulated sugar
1 teaspoon vanilla
2 cups flour

1/2 cup graham cracker crumbs
1 and 1/2 teaspoons pumpkin pie spice
1/2 teaspoon cinnamon

1/2 cup graham cracker crumbs (for rolling the cookies)

1/4 teaspoon pumpkin pie spice (optional)

Preheat oven to 350° and line 2 sheet trays with parchment paper.

In a large bowl, stir together cream cheese, butter, and pumpkin until completely smooth.

Add in the sugar and vanilla and stir until combined.

Add the flour, 1/2 cup graham cracker crumbs, pumpkin pie spice, and cinnamon. Carefully mix until it is completely mixed and smooth.

Scoop into balls and roll in the remaining graham cracker crumbs (with the pumpkin pie spice mixed in if desired).

Place on the tray and bake for 15 minutes.

Remove and slightly press down so they are flat.

Bake for 3 more minutes.

Repeat with remaining dough.

Let cool and store in the fridge. These are best served cold, just like regular cheesecake

Vanilla Fudge

by Judy Alexander

1 cup evaporated milk
1/4 cup light syrup
3 cups sugar
1 teaspoon vanilla
1/2 teaspoon salt
2 tablespoons butter
1 cup chopped walnuts

Mix sugar, salt, syrup. Cook and mix until a few drops form a soft-ball in cold water.

Remove from heat, add butter and vanilla. Stir until it thickens enough to shape.

Pour into greased dish.

Cool and cut into squares.

**Make even more sweet treats
with "Candy is Magic: Real
Ingredients, Modern Recipes!"
(641.853 CUR)**



Desserts

Apple Cake by Judy Carroll Cipo

3 eggs
1 plus 3/4 cup sugar
1 cup oil
2 cups flour
1 cup chop walnuts
1 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon salt
4 to 6 Apples peeled & sliced

Preheat oven to 350°.

Blend eggs, sugar, and oil together.

Sift together flour, baking soda, cinnamon and salt. Stir into egg mixture.

Fold in apples & nuts.

Bake in lightly greased & floured 9x13 pan at 350° for 45 to 50 minutes.

Apple Walnut Cake by Kathy Litkovitz

3 eggs
1 3/4 cups sugar
1 cup vegetable oil
2 cups flour
1 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
4 to 6 tart apples, pared and sliced
Powdered sugar for dusting (optional)

Preheat oven to 350°.

Beat together eggs, sugar and oil.

Sift together flour, baking soda, cinnamon and salt. Stir into egg mixture.

Fold in apples and walnuts. Put mixture into lightly greased 9 x13 inch pan.

Bake at 350 degrees for 1 hour. Cool and cut into squares and sprinkle with powder sugar if desired.

Cheese Cake with Sour Cream Topping by Judy Alexander

Crust:

1 and 1/4 cups graham cracker crumbs
1/4 cup granulated sugar
1/4 cup melted butter or margarine (heat until just melted)

Filling:

3 8-oz. packages of cream cheese, soften
1 cup sugar
5 eggs, room temperature
2 teaspoon vanilla

Topping:

1 pint sour cream
1/2 cup sugar
1 teaspoon vanilla

Preheat oven to 375°.

Crust directions: Combine the graham cracker crumbs with the sugar in a medium-size bowl.

Add the melted butter or margarine, and gently mix with a fork, until the melted butter is combined with the crumbs and the sugar.

Transfer the crumb mixture into a 9 x 13 cake pan and gently press the crumb mixture into the bottom and sides of the pan. Bake the crumb crust at 375° for about 8 to 10 minutes. Drop the oven heat to 300°. Cool for a few minutes before adding the filling.

Filling directions: Using a mixer, gradually add sugar to the cream cheese. Add eggs, one at a time, mixing well after each addition.

Add vanilla. Mix until the batter is smooth. Then, pour into pan and bake at 300°F for about one hour. Test with a toothpick. The center of the filling will be firm when done. Cool for 5 minutes before adding topping.

Topping directions: Mix ingredients for topping and pour over partially cooled cheese cake and bake for an additional five minutes. Serve when cool.

If desired, can be served with canned cherry or blueberry pie filling. Unused cheese cake can be refrigerated for a few days.

Satisfy your sweet tooth even more with “Dessert Person: Recipes and Guidance for Baking with Confidence” (641.86 SAF)

Double Layer Pumpkin Cheesecake

by Dot Whittenberger

1 9-inch prepared graham cracker crust
2 8-oz packages of cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup pumpkin puree
1/2 teaspoon ground cinnamon
pinch of ground cloves
pinch of ground nutmeg

Preheat oven to 325°.

Beat together the cream cheese, sugar and vanilla.

Add in the eggs, one at a time and beat until smooth.

Remove 1 cup of the batter and spread into the bottom of the crust.

Add the pumpkin and spices to the remaining batter and stir gently until well blended.

Spread this batter carefully over the top of the other batter.

Bake for 35-40 minutes, or until the center is almost set but still a little jiggly.

Cool to room temperature, then refrigerate for at least 3 hours.

Can be topped with whipped cream if desired, but I prefer to leave it as is.

Fruit Punch Bars

by Kathy Litkovitz

2 eggs
1 and 1/2 cups sugar
1 17-oz can of fruit cocktail, undrained
2 and 1/4 cups flour
1 and 1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
1 and 1/3 cups coconut
1 and 1/2 cups chopped walnuts

Glaze:

3/4 cup sugar
1/2 cup margarine
1/4 cup evaporated milk
1/2 teaspoon vanilla
1/2 cup chopped walnuts

Preheat oven to 350°.

Grease and flour 15 x 10 x 1 inch jelly roll pan.

Beat eggs and sugar until light and fluffy. Add undrained fruit cocktail, flour, salt, soda and vanilla. Beat until well blended.

Spread in pan. Sprinkle with coconut and walnuts. Bake at 350 degrees for 20 - 25 minutes.

Combine all glaze ingredients except nuts in saucepan. Boil for 2 minutes, stirring constantly. Remove from heat, stir in nuts and cool. Drizzle over hot cake.

Fudge Nut Bars

by Janet Overmyer

For bar base:

1 cup butter
2 cups brown sugar
2 eggs
2 teaspoon vanilla
1 and 1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
3 cups quick oats

For fudge topping

1 12-oz. package chocolate chips
1 cup sweetened condensed milk
2 tablespoons butter
1 and 1/2 teaspoon salt
1 cup chopped nuts
2 teaspoons vanilla.

Preheat oven to 350°.

For bar base: Cream butter, brown sugar, and vanilla. Mix in eggs.

Sift flour, baking soda and salt, stir in quick oats. Add dry mixture to creamed mixture.

Spread 2/3 of mixture in a jelly roll pan.

For fudge topping: In saucepan over boiling water mix chocolate chips, sweetened condensed milk, butter and salt.

Stir until smooth. Stir in nuts and vanilla. Cover bar base with fudge topping. Dot with remaining dough mixture.

Bake at 350 degrees for 25 to 30 minutes.

German Sweet Chocolate Pie

by Sarah

1 package (4 oz.) sweet cooking chocolate
1/4 cup butter or margarine
1 and 2/3 cups evaporated milk
1 and 1/2 cups sugar
3 tablespoon cornstarch
1/8 teaspoon salt
2 eggs
1 teaspoon vanilla
1 unbaked 10 inch pie shell
1/2 cup chopped pecans (optional)

Preheat oven to 375°.

Place chocolate and butter in top of double boiler and cook until blended, stirring constantly.

Remove from heat and blend in evaporated milk gradually.

Combine sugar, cornstarch and salt; beat in eggs and vanilla.

Blend chocolate mixture and sugar mixture together and pour into pie shell.

Sprinkle pecans over chocolate filling if desired. Bake at 375° for 45 minutes.

Cool for at least 4 hours before cutting. Filling will set while cooling.

German Fruit Bars

by Barbara Prentiss

For Filling:

1 jar apricot jam
1 bag of chopped walnuts

1 box of golden or brown raisins
Equal parts of cinnamon and sugar
For Crust:

3 tablespoons of sugar
3 cups of flour
1/2 lb. of margarine or butter
2 eggs
1 package of yeast
1/4 cup of lukewarm water

Preheat oven to 350°.

Cut shortening & sugar into flour with a fork or spoon. Mix well

Add eggs. Dissolve yeast in water and add to flour mixture. Mix by squeezing with fingers. Shape into a ball. Divide ball into 5 parts with knife.

Roll 1 part at a time on floured board with rolling pin into a rectangular shape.

Add filling ingredients, jelly first.

Bring long sides of pastry together and pinch. Sprinkle top with additional cinnamon sugar.

With sharp knife, cut slices part way through roll. With a lifter move to a cookie sheet.

Repeat with other 4 pieces of dough (all 5 can be baked together on one sheet)

Bake at 350* for 30 min. Cool on wire rack. Cut fully when ready to eat.

Can be gifted as a loaf. Wrap in Saran Wrap, tied with ribbon.

A holiday tradition at our home.

Meta Given's Pumpkin Pie

by Becky

1 plus 3/4 cups canned or fresh cooked pumpkin puree
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
2 eggs
1 cup heavy cream
1/2 cup milk
Unbaked, unpricked, chilled 9-inch pie shell

Preheat oven to 400°.

If desired, cut a circle of parchment paper to line the bottom of your pie pan. Note: This recipe works best with a metal pie pan.

Turn pumpkin into saucepan and stir over medium heat for 10 minutes until somewhat dry and slightly caramelized, stirring frequently. Remove from heat but keep hot.

Thoroughly mix the sugar, salt, and spices, then stir into hot pumpkin until blended.

Beat eggs, add heavy cream and milk, and beat into pumpkin mixture until smooth.

Pour immediately into unpricked pie shell and bake at 400° F) for 25 to 30 minutes or until pastry is golden brown and only an inch circle in the center of the filling remains liquid. Cool thoroughly on cake rack before cutting.

Pistachio Cake

by Anna Witte

1 box white cake mix,
1 box of pistachio instant pudding
3/4 cup of oil,
1 cup water,
4- eggs,
3/4 cup of chopped English walnuts

Glaze

2 cups powdered sugar
1/3 cup water
2 tablespoon butter or margarine

Preheat oven to 350°.

Combine all cake ingredients except nuts and beat 4 minutes at medium speed.

Grease and flour 9x13 glass pan. Pour in batter and sprinkle nuts on top.

Bake at 350° for 40 minutes.

About 5 minutes before the cake is done, mix all glaze ingredients in a saucepan and bring to a boil for three minutes.

When the cake is done, prick cake with a 2-tine meat fork all over the top. Spoon hot glaze over the hot cake.

Snowball Dessert

by Judy Alexander

2 cups flour
1 cup margarine
1 cup fine (xxxx) sugar
1 large container Cool Whip

3 cups milk
1 cup chopped nuts
8 oz. cream cheese
1 large instant pudding

Preheat oven to 350°.

Blend flour, nuts, margarine, press into a 10"x13" pan. Bake for 15 to 20 minutes until lightly browned.

Use a mixer to beat cream cheese with xxxx sugar, then fold in 1/2 the Cool Whip.

Spread this mixture over the cooled crust.

Beat milk and instant pudding for 2 minutes until it thickens.

Pour over cream cheese and crust mixture. Cover with remaining Cool Whip and, if desired, sprinkle with nuts. Refrigerate.

Southern Red Velvet Cake

by Anonymous

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons unsweetened cocoa powder
2 cups sugar
1 cup vegetable oil or canola
2 eggs
1 cup buttermilk
2 teaspoons vanilla extract
1-2 oz. red food coloring (depending on how deep you want the color)
1/2 cup plain hot coffee
1 teaspoon white distilled vinegar

Preheat oven to 325°.

Generously grease and flour (2) 9-inch round cake pans or one 9x13. Set aside.

In a medium bowl, whisk together flour, baking soda, baking powder, cocoa, and salt. Set aside.

In a large bowl, combine the sugar and vegetable oil.

Mix in the eggs, buttermilk, vanilla, and red food coloring until combined.

Stir in the coffee and white vinegar.

Combine the wet ingredients with the dry ingredients a little at a time, mixing after each addition, just until combined. (Batter will be thin)

Pour the batter evenly into each pan.

Bake in the middle rack for 30-40 minutes or until a toothpick inserted in center comes out with moist crumbs clinging to it. Do not over bake as the cake will continue to cook as it cools.

Let pans cool on a cooling rack until the pans are warm to the touch.

Slide a knife or offset spatula around the inside of the pans to loosen the cake from the pan.

Gently remove the cakes from the pan and let them finish cooling. (The warm cake will be very delicate)

Frost the cake with cream cheese frosting when the cakes have cooled completely.

AMHERST



EST. PUBLIC LIBRARY 1906

We hope you enjoy our Digital
Holiday Cookbook this holiday
season and for years to come!

Thank you to everyone who
contributed recipes!

December 2020